

17094 and 17095—Continued.

enous matter. It possesses, too, a sufficient quantity of starchy matter to constitute a fairly hygienic diet. Teff is utilized as follows: Ground into flour; made into a semiliquid or thin paste consistency by adding water, and placed in earthen jars. The leaves of the 'Geaho' (gesho) plant, which yield a ferment, are added. When fermentation is complete the sirupy mixture is slowly poured on the surface of well-heated, circular, flat baking pans. After a certain amount of manipulation and turning over, a semiaerated, flat, round cake is the result. This keeps for months without deterioration, is broken into fragments and dried in the sun. The dried bread is used as their chief supply when at war or on expeditions. Teff undoubtedly possesses highly nutritious qualities and is decidedly more digestible than wheat. It could therefore be exploited as an invalid food. Teff is not known to possess distinct drought-resisting properties." (*Extract from letter from the British consul at Adis Ababa, Abyssinia.*)

17096. PHASEOLUS RADIATUS.**Mung bean.**

From Augusta, Ga. Received through the N. L. Willet Seed Company, January 12, 1906.

Newman.

17097 to 17100.

From Channing, Tex. Received through Mr. A. H. Leidigh, January 12, 1906.

17097. TRITICUM DURUM.**Macaroni wheat.**

Galgalos. Grown from No. 9872.

17098. TRITICUM DICOCCUM.**Black emmer.**

Grown from No. 11650.

17099. PANICUM MILIACEUM.**Broom-corn millet.**

Black Voronezh. Grown from No. 9425.

17100. HORDEUM VULGARE.**Barley.**

Tennessee Winter. Grown from No. 11193.

17101 to 17103.

From Sibpur, Calcutta, India. Received through Mr. A. Gage, acting superintendent, Royal Botanic Gardens, January 13, 1906.

A collection of tubers, as follows:

17101. AMORPHOPHALLUS CAMPANULATUS.**Stanley's washtub.**

The members of this genus of aroids are natives of India and other parts of tropical Asia, where they are cultivated for the starch which is so abundant in the rootstock. *Amorphophallus campanulatus* has a tuber weighing 8 to 10 pounds, shaped like a flat cheese; spathe nearly 2 feet broad and 15 inches high, with a horizontal, spreading, fluted border, red-purple on the border, then grayish white spotted and purple in the center. Doctor White says of it that when in flower the fetor it exhales is most overpowering, and so perfectly resembles that of carrion as to induce flies to cover the club of the spadix with their eggs.

17102. COLOCASIA ANTIQUORUM ESCULENTA (?)

(Labeled "*Alocasia antiquorum*.")

17103. ALOCASIA INDICA.**Alocasia.**

"These roots are cultivated to some extent throughout India, but do not occupy so important a place in the domestic economy there as do the taros in Polynesia or the yautias in tropical America." (*Barrett.*)